

Kaapzicht Steytler Vision (Cape Blend) 2003

Gold at Mundus Vini

Decanter Red Blend Trophy above GBP10

Gold at AWC-Vienna 2006 International Wine Challenge

Veritas 2006 - Silver

International Wine and Spirit Competition (IWSC) 2006 - Silver

2006 Juliet Cullinan Wine Connoisseur's Awards - Silver - Best Cape Blend

Saturated almost black colour. Deep, brooding nose with complex flavours promising excellent maturation potential. Seamlessly woven layers of dark fruit, oak aromatics and sweet spice entice thoughts of seductive Arabian nights. Massively structured with plush velvet texture and an almost endless finish. Achieves elegance despite blockbuster proportions.

Elsie Pels - Cape Wine Master

A definite food wine. Enjoy it with any of the following, but do not forget to include your friends. 1. Rack of Lamb with rosemary roast potatoes. 2. Rolled loin of Kudu. 3. Selection of Cape Cheeses.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon 40% Pinotage 10% Merlot

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.83 % vol rs : 1.8 g/l pH : 3.63 ta : 6.2 g/l so2 : 109 mg/l fso2 : 34 mg/l

type : Red **body :** Full **wooded**

pack : Bottle **closure :** Cork

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ageing : Mature for up to 10 years.

in the vineyard : Vines planted in Clovelly type, weathered granite topsoil on a layer of gravel, above a crumbly clay sub-soil. Yield of 7 à€" 8 tons per hectare.

in the cellar : The three cultivars were vinified and aged in small French oak barrels separately. They were blended together after 20 months in French oak.

